

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A process for the manufacture of L-arabinose, characterized in that, ~~vegetable fiber selected from the group consisting of envelopes of corn grains, axis of ear of corn, wheat bran, barley bran, oat bran, rye bran, rice bran, defatted rice bran, sugar beet fiber and apple fiber is~~ envelopes of corn grains are contacted with sulfuric acid or hydrochloric acid with a sulfuric acid or hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic acid with a concentration within the range of 0.01N to 1.0N, an acid without previously contacting the envelopes of corn grains ~~vegetable fiber~~ with an alkaline medium, wherein an acidic hydrolysis is carried out under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced.

1) ~~the concentration of acid is within the range of 0.01N to 0.5N~~

2) ~~the temperature is in the range of 80°C to 150°C~~

3) ~~the total amount of the saccharides decomposed and eluted during the acidic hydrolysis is 30% or more on the basis of the dry substance to be hydrolyzed and the proportion of L-arabinose in the total amount of the acid hydrolyzed monosaccharides is 50% or more, and~~

~~L-arabinose contained in the vegetable fiber is selectively produced.~~

2. (Original) The process for the manufacture of L-arabinose according to Claim 1, characterized in using the vegetable fiber which contains 10% or more of at least L-arabinose as a part of the constituting saccharides on the basis of the dried vegetable fiber.

3. (Cancelled)

4. (Previously Presented) The process for the manufacture of L-arabinose according to Claim 1, characterized in carrying out the acidic hydrolysis under such condition that the solid concentration of the vegetable fiber is within the range of 3% (w/w) to 20% (w/w).

5. (Cancelled)

6. (Cancelled)

7. (Previously Presented) The process for the manufacture of L-arabinose according to Claim 1, characterized in separating the acid-hydrolyzed solution into two sections including a section of L-arabinose-rich solution and a section of xylooligosaccharide or galactooligosaccharide and insoluble residue.

8. (Currently Amended) A process for the manufacture of L-arabitol, comprising:
selecting a vegetable fiber from the group consisting of contacting envelopes
of corn grains with sulfuric acid, hydrochloric acid, or oxalic acid, with a sulfuric acid or
hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic acid with a
concentration within the range of 0.01N to 1.0N ~~axis of ear of corn, wheat bran, barley bran,~~
~~oat bran, rye bran, rice bran, defatted rice bran, sugar beet fiber and apple fiber;~~ without
previously contacting the ~~vegetable fiber~~ envelopes of corn grains with

an alkaline medium, wherein an acidic hydrolysis is carried out under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more and L-arabinose contained in the envelopes of corn grain is selectively produced.
~~performing an acidic hydrolysis under such conditions that the concentration of acid is within the range of 0.01N to 0.5N, the temperature is in the range of 80°C to 150°C, and the total amount of the saccharides decomposed and eluted during the acidic hydrolysis is 30% or more on the basis of the dry substance to be hydrolyzed and the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more to selectively produce L-arabinose; and~~

hydrogenating the solution containing L-arabinose to produce a sugar alcohol containing L-arabitol.

9. (Cancelled)

10. (Currently Amended) A process for the manufacture of L-arabinose, characterized in ~~vegetable fiber selected from the group consisting of selecting envelopes of corn grains are,~~
~~axis of ear of corn, wheat bran, barley bran, oat bran, rye bran, rice bran, defatted rice bran,~~
~~sugar beet fiber and apple fiber is contacted with~~ sulfuric acid or hydrochloric acid with a
sulfuric acid or hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic
acid with a concentration within the range of 0.01N to 1.0N without previously contacting the
envelopes of corn grains ~~vegetable fiber~~ with an alkaline medium, an acidic hydrolysis is
carried out under such a condition that the proportion of L-arabinose in the total amount of the
acid-hydrolyzed monosaccharides is 50% or more, and

1) ~~the concentration of acid is within the range of 0.01N to 0.5;~~

2) ~~the temperature is in the range of 80°C to 150°C,~~

~~and L-arabinose contained in the envelopes of corn grain is selectively produced.~~

3) ~~the total amount of the saccharides decomposed and eluted during the acidic hydrolysis is 30% or more on the basis of the dry substance to be hydrolyzed and the proportion of L-arabinose in the total amount of the acid hydrolyzed monosaccharides is 50% or more, and~~

subsequently the acid-hydrolyzed solution is separated into two sections including a section of L-arabinose-rich solution and a section of xylooligosaccharide or galactoorigosaccharide and insoluble residue, and L-arabinose contained in the ~~vegetable fiber envelopes of corn grains~~ is selectively extracted.

11 (Currently Amended) A process for the manufacture of L-arabinose, characterized in that, ~~vegetable fiber selected from the group consisting of envelopes of corn grains, axis of ear of corn, wheat bran, barley bran, oat bran, rye bran, rice bran, defatted rice bran, and apple fiber is~~ envelopes of corn grain are contacted with sulfuric acid or hydrochloric acid with a sulfuric acid or hydrochloric acid concentration within the range of 0.01N to 0.15N, or oxalic acid with a concentration within the range of 0.01N to 1.0N, wherein an acidic hydrolysis is carried out under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more.

1) ~~the concentration of acid is within the range of 0.01N to 0.5N~~

2) ~~the temperature is in the range of 80°C to 150°C, and~~

3) ~~the total amount of the saccharides decomposed and eluted during the acidic hydrolysis is 30% or more on the basis of the dry substance to be hydrolyzed and the proportion of L-arabinose in the total amount of the acid hydrolyzed monosaccharides is 50% or more, and~~

L-arabinose contained in the envelopes of corn grain ~~vegetable fiber~~ is selectively produced.